

STOLPMAN VINEYARDS

BALLARD CANYON

SYRAH 2016 *Angeli*

TECH

VINEYARD COMPONENTS

Block 5 own-rooted vines, ridgeline only

VARIETAL BLEND

100% Syrah

VINIFICATION

30% whole-cluster

FINAL ANALYSIS

alcohol: 14.5%

VATTING/FERMENTATION

Native fermentation in unsealed concrete
tank

COOPERAGES & ELEVAGE

100% neutral 500L Ermitage puncheons

RELEASE DATE

April 2018

HARVEST DATE

September 13-16 2016

TOTAL PRODUCTION

600 cases

2434 ALAMO PINTADO AVE - PO BOX 488

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NOTES

BACKGROUND

Named after Marilyn Stolpman's Italian Surname, Tom Stolpman originally intended the Angeli cuvee to be simply a small selection of the very best barrels from the estate. Today, the wine consistently comes from one all-star micro-block of Syrah perched above Ballard Canyon Road.

Just up the ridge from Marilyn's namesake home, Villa Angeli, lies the Angeli plateau. Surrounded by compact, wind-tilted Coastal Oak trees; the Angeli vines are all own-rooted and trained just 18 inches above the ground. The grapes up here burst with bright, dynamic flavor even when tasted off the vine.

VINTAGE

The healthy vintage of 2016 gave us plush, luxurious wines across the board. The wines are enjoyable right out of the gate. The 2016 Angeli is certainly one of the most opulent cuvees made at Stolpman for quite some time.

AT THE WINERY

We played into the opulent profile of the Syrah fruit by only picking fully lignified stems for whole-cluster fermentation. The resulting wine is 30% whole-bunch, a decrease from past vintages. Gentle extraction during fermentation ensured the wine's tannins are fine. Angeli consists of only free-run juice, no press-wine, for further red fruit purity.

SENSORY

Ripe, supple, and seductive. Intensely floral with high-toned, ripe red fruits on the nose and front palate before diving into the voluminous mouth-filling textures, tunneling deep into swirling blackness. Along the way, hints of savory white-oak smoke and malt frame the inundating lushness. Lose yourself in this wine.